

**Department of Public Health and Social Services  
Division of Environmental Health  
Food Establishment Inspection Report**

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<b>INSPECTION</b>	<b>RSN</b>	<b>TYPE</b>	<b>GRADE</b>	<b>INSPECTION DATE</b>		<b>ESTABLISHMENT NAME</b>	
Regular	✓	✓	40	2 / 23 / 2016		BASIL FOOD SERVICE	
Follow-up				<b>TIME IN</b>	<b>TIME OUT</b>	<b>PERMIT HOLDER</b>	
Complaint			<b>RATING</b>	7:30 AM	12:00 PM	BASIL FOOD INDUSTRIAL SERVICES CORP.	
Investigation			C	<b>SANITARY PERMIT NO.</b>		<b>LOCATION (Address)</b>	
Other:				150003122		LOT 1454-1-2 - NEW 139-7-1 WEST O'BRIEN DRIVE, HAGATNA	
<b>ESTABLISHMENT TYPE</b>				<b>AREA</b>	<b>TELEPHONE</b>	<b>No. of Risk Factor/Intervention Violations</b>	<b>RISK CATEGORY</b>
CATERING				8	475-8888	6	4
				<b>No. of Repeat Risk Factor/Intervention Violations</b>			
				0			

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
<b>Supervision</b>											
1	IN	OUT			6	16	IN	OUT	N/A	N/O	6
Person in charge present, demonstrates knowledge, and performance duties						Proper cooking time and temperatures					
<b>Employee Health</b>											
2	IN	OUT			6	17	IN	OUT	N/A	N/O	6
Management awareness; policy present						Proper reheating procedures for hot holding					
3	IN	OUT			6	18	IN	OUT	N/A	N/O	6
Proper use of reporting, restriction & exclusion						Proper cooling time and temperature					
<b>Good Hygienic Practices</b>											
4	IN	OUT	N/A	N/O	6	19	IN	OUT	N/A	N/O	6
Proper eating, tasting, drinking, betelnut, or tobacco use						Proper hot holding temperatures					
5	IN	OUT	N/A	N/O	6	20	IN	OUT	N/A	N/O	6
No discharge from eyes, nose, and mouth						Proper cold holding temperatures					
<b>Preventing Contamination by Hands</b>											
6	IN	OUT	N/A	N/O	6	21	IN	OUT	N/A	N/O	6
Hands clean and properly washed						Proper date marking and disposition					
7	IN	OUT	N/A	N/O	6	<b>Consumer Advisory</b>					
No bare hand contact with ready-to-eat foods or approved alternate method properly followed						22	IN	OUT	N/A		6
8	IN	OUT			6	Consumer Advisory provided for raw or undercooked foods					
Adequate handwashing facilities supplied & accessible						<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>											
9	IN	OUT			6	23	IN	OUT	N/A		6
Food obtained from approved source						Pasteurized Foods used; prohibited foods not offered					
10	IN	OUT	N/A	N/O	6	<b>Chemical</b>					
Food received at proper temperature						24	IN	OUT	N/A		6
11	IN	OUT			6	Food additives: approved and properly used					
Food in good condition, safe, and unadulterated						25	IN	OUT			6
12	IN	OUT	N/A	N/O	6	Toxic substances properly identified, stored, used					
Required records available: shellstock tags, parasite destruction						<b>Conformance with Approved Procedures</b>					
<b>Protection from Contamination</b>											
13	IN	OUT	N/A		6	26	IN	OUT	N/A		6
Food separated and protected						Compliance with variance, specialized process, and HACCP plan					
14	IN	OUT	N/A		6	<b>Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.</b>					
Food contact surfaces: cleaned & sanitized											
15	IN	OUT			6						
Proper disposition of returned, previously served, reconditioned, and unsafe food											

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
<b>Safe Food and Water</b>											
27		Pasteurized eggs used where required			1	<b>Proper Use of Utensils</b>					
28		Water and ice from approved source			2	40		In-use utensils: properly stored			1
29		Variance obtained for specialized processing methods			1	41		Utensils, equipment and linens: properly stored, dried, handled			1
<b>Food Temperature Control</b>											
30	X	Proper cooling methods used; adequate equipment for temperature control			1	42		Single-use/single-service articles: properly stored, used			1
31		Plant food properly cooked for hot holding			1	43	X	Gloves used properly			1
32	X	Approved thawing methods used			1	<b>Utensils, Equipment and Vending</b>					
33		Thermometer provided and accurate			1	44		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
<b>Food Identification</b>											
34		Food properly labeled; original container			1	45		Warewashing facilities: installed, maintained, used; test strips			1
<b>Prevention of Food Contamination</b>											
35		Insects, rodents, and animals not present			2	46		Nonfood-contact surfaces clean			1
36	X	Contamination prevented during food preparation, storage & display	X		1	<b>Physical Facilities</b>					
37		Personal cleanliness			1	47		Hot & cold water available, adequate pressure			2
38	X	Wiping cloths: properly used and stored	X		1	48		Plumbing installed; proper backflow devices			2
39		Washing fruits and vegetables			1	49		Sewage and wastewater properly disposed			2
						50		Toilet facilities: properly constructed, supplied, & cleaned			2
						51		Garbage/refuse properly disposed; facilities maintained			2
						52	X	Physical facilities installed, maintained, and clean			1
						53		Adequate ventilation and lighting; designated areas use			1

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

<b>Person in Charge (Print and Sign)</b>		<b>Date:</b>	
D. DOMINGUEZ / K. DELMUNDO EPHOTII		02-23-16	
<b>DEH Inspector (Print and Sign)</b>		<b>Follow-up (Circle one):</b>	
D. DOMINGUEZ / K. DELMUNDO EPHOTII		YES NO	
		<b>Follow-up Date</b>	
		3/4/2016	



Department of Public Health and Social Services  
Division of Environmental Health

Food Establishment Inspection Report

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ESTABLISHMENT NAME <b>BASIL FOOD SERVICE</b>		LOCATION (Address) <b>LOT 1454-1-2-NBW/239-7-1 WEST O'BRIEN DRIVE, HAGATNA</b>
INSPECTION DATE <b>2, 23, 2016</b>	SANITARY PERMIT NO. <b>150003122</b>	PERMIT HOLDER <b>BASIL FOOD INDUSTRIAL SERVICES CORP.</b>

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
Raw Chicken (Thawing)	57.0°F		
Raw meatloaf (cold holding)	66.1°F		
White Rice (Cold holding)	64.7°F		
Cooked Chicken	172.4°F		
Cooked Carrots	207.3°F		
Cooked Rice	199.5°F		
Cooked Gravy	190.7°F		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

dm	A REGULAR INSPECTION WAS CONDUCTED ON THIS DAY AND THE FOLLOWING VIOLATIONS WERE OBSERVED:	
6	OBSERVED EMPLOYEE HANDLING RAW CHICKEN THEN GOING STRAIGHT TO COOKING CARROTS WITHOUT WASHING HANDS IN-BETWEEN. HANDS SHALL BE PROPERLY WASHED AFTER CHANGING TASKS TO PREVENT CROSS CONTAMINATION.	3/4/16
8	NO HOT WATER PROVIDED FOR ALL HANDWASHING SINKS; NO HANDWASHING SIGNS WERE PROVIDED FOR KITCHEN SINKS. HANDWASHING SINKS SHALL BE PROVIDED WITH HOT WATER AND HANDWASHING SIGNS TO ENSURE HANDWASHING SINKS ARE DESIGNATED AND HOT WATER (100°F) IS USED TO PROPERLY WASH HANDS.	3/4/16
18	COOKED WHITE RICE BEING COOLED AT ROOM TEMPERATURE. COOKED PHF/TCS SHALL BE COOLED WITHIN 2 HOURS FROM 135°F TO 70°F AND WITHIN 4 HOURS FROM 70°F TO 41°F OR BELOW TO MINIMIZE THE GROWTH OF PATHOGENS.	3/4/16

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in further regulatory actions. If seeking to appeal the result of this inspection, a written request for hearing must be submitted to the Director before the indicated correction date.

Person in Charge (Print and Sign)

Date:

DEH Inspector (Print and Sign)

Date:



Department of Public Health and Social Services  
Division of Environmental Health

Food Establishment Inspection Report

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ESTABLISHMENT NAME <b>BASIL FOOD SERVICE</b>		LOCATION (Address) <b>LOT 1454-1-2-NEW 1239-7-1 WEST O'BRIEN DRIVE, HAGATNA</b>	
INSPECTION DATE <b>2 / 23 / 2016</b>	SANITARY PERMIT NO. <b>150003122</b>	PERMIT HOLDER <b>BASIL FOOD INDUSTRIAL SERVICES CORP.</b>	

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

20	<del>RAW</del> MEATLOAF LEFT AT ROOM TEMPERATURE UNATTENDED IN BIG BATCHES. ALL COLD HOLDING FOODS SHALL BE KEPT AT THE PROPER COLD HOLDING TEMPERATURE AT 41°F OR BELOW TO PREVENT PATHOGEN GROWTH	3/4/16
21	<del>RAW</del> CHICKEN, <sup>COOKED MACARONI</sup> AND COOKED CHOPPED HAM IN THE WALK IN FREEZER DID NOT HAVE DATE MARKING. ALL PHF /TCS FOODS STORED IN REFRIGERATION FOR MORE THAN 24 HOURS SHALL <del>HAVE</del> <sup>BE</sup> BE DATE MARKED TO ENSURE TIMELY DISPOSITION.	3/4/16
26	THE FOLLOWING LOGS ARE MISSING: REHEATING AND RECEIVING; THE FOLLOWING LOGS ARE NOT BEING FOLLOWED ACCORDING TO THE HACCP PLAN: - DATE OF ARRIVAL /USED BY DATE NOT INDICATED FOR DELIVERIES - NO CORRECTIVE ACTION FOR IMPROPER CONCENTRATION OF SANITIZING SOLUTION - LIMITED TIME OF PREPARED FOOD IN <del>THE</del> <sup>WALK</sup> WORKABLE BATCHES AT ROOM TEMPERATURE TO NO MORE THAN 30 MINUTES - MONITORING OF THAWING PHF/TCS FOODS BY A DESIGNATED EMPLOYEES PROCEDURES FOR PROPERLY COOLING COOKED FOODS NOT PROVIDED IN HACCP PLAN. HACCP PLAN SHALL BE UPDATED AND FOLLOWED TO ENSURE ALL PROCEDURES ARE MONITORED AND DOCUMENTED	3/4/16
30	IMPROPER COOLING METHOD USED FOR COOKED RICE COOKED PHF/TCS FOODS SHALL BE COOLED PROPERLY ACCORDING TO THE METHODS OUTLINED IN GFC 3-501.15 TO ENSURE FOODS ARE ADEQUATELY AND PROPERLY COOLED.	3/24/16

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in further regulatory actions. If seeking to appeal the result of this inspection, a written request for hearing must be submitted to the Director before the indicated correction date.

Person in Charge (Print and Sign) <b>D. DOMINGUEZ, EPHO I</b>	DEH Inspector (Print and Sign) <b>K. DEL MUNDO EPHO III</b>	Date: <b>02-23-16</b>
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ESTABLISHMENT NAME <b>BASIL FOOD SERVICE</b>		LOCATION (Address) <b>LOT 1454-1-2 NEW/239-7-1 WEST O'BRIEN DRIVE, HAGATNA</b>
INSPECTION DATE <b>2 / 23 / 2016</b>	SANITARY PERMIT NO. <b>150003122</b>	PERMIT HOLDER <b>BASIL FOOD INDUSTRIAL SERVICES CORP.</b>

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

32	IMPROPER THAWING METHOD USED FOR RAW CHICKEN. PHF/TCS FOODS SHALL BE THAWED PROPERLY ACCORDING TO THE METHODS OUTLINED IN GFC 3-501.13 TO ENSURE FOODS ARE ADEQUATELY AND PROPERLY THAWED.	3/24/16
38	WIPING CLOTHES ARE STORED IN A SANITIZING SOLUTION OF 200+ ppm. SANITIZING SOLUTION SHALL BE DILUTED TO THE PROPER CONCENTRATION OF 50-100 ppm TO ENSURE PROPER SANITIZATION.	COS
38	CONTAINER OF RAW MEATLOAF IN FOOD PREP AREA STORED DIRECTLY ON THE FLOOR; 2 CONTAINERS OF RAW CHICKEN IN WALK-IN CHILLER STORED DIRECTLY ON THE FLOOR. FOOD PRODUCTS SHALL BE STORED AT LEAST 6 INCHES ABOVE THE FLOOR TO PREVENT CROSS CONTAMINATION	COS
43	EMPLOYEE HANDLING RAW CHICKEN FOLLOWED BY TOUCHING OF FOOD EQUIPMENT WITHOUT CHANGING GLOVES EMPLOYEES SHALL USE SINGLE-USE GLOVES FOR ONE TASK TO PREVENT CROSS CONTAMINATION	3/24/16
52	WOMEN'S BATHROOM IN BACK AREA WITH CHIPPED WOOD ON LOWER PART OF DOOR. PHYSICAL FACILITIES SHALL BE MAINTAINED.  PHOTOS OF VIOLATION WERE TAKEN. PROVIDED "LETTER OF WARNING" AND "REQUEST FOR REINSPECTION" FORM BRIEFED BETTY DELA CRUZ  REMOVED LETTER "A" GRADE # 02115; ISSUED LETTER "C" GRADE # 00253.	3/24/16

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in further regulatory actions. If seeking to appeal the result of this inspection, a written request for hearing must be submitted to the Director before the indicated correction date.

Person in Charge (Print and Sign) <b>Betty Dela Cruz</b>	Date: <b>02-23-16</b>
DEH Inspector (Print and Sign) <b>D. DOMINGUEZ, EPHO I</b>	Date: <b>2/23/16</b>



DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES

GOVERNMENT OF GUAM  
P. O. BOX 2816  
HAGATNA, GUAM 96932



Date: 02/23/2016

BASIL FOOD SERVICE

Name of Establishment

As a result of this inspection, your establishment received a:

☒ LETTER OF WARNING

40/C  
(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. If we do not receive a written re-inspection request from you, we will conduct a follow-up inspection after ten (10) Government of Guam working days from the official receipt of this notice to ensure that corrective measures have been taken.

Failure to correct violations may result in the closure of your establishment pursuant to section 21109(b) of 10GCA, Chapter 21.

☐ NOTICE OF CLOSURE

(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you should provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. Unlike an establishment who has received a letter of warning, an establishment shall remain closed unless a written request for re-inspection is made. Under 10GCA §21109(b), you may request a hearing within five (5) Government of Guam working days of the date of this notice.

We look forward to working closely with you as partners in promoting health and sanitary practices on Guam. If you need further assistance, you can reach us at 735-7215 or (fax) 734-5556. Si Yu'us Ma'ase.

Sincerely,

Director (FOR) JAMES W. GILIAN

Issued By: K. DELMUNDO  
Name of Inspector

Received By: [Signature]  
Establishment Representative